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IN THE CLAIMS:

Please cancel claims 1-30; and add new claims 32-41 as follows:

1-30. (Cancelled)

31. (Original) An odorless and debittered Simmondsins extract containing between 39% to 91% Simmondsins by weight of the extract, and in which the amount of simmondsin ferulate is not more than 3% by weight of the extract.

32. (New) A Simmondsins extract having improved organoleptic characteristics produced in accordance with a process comprising the steps of:

- a) dissolving a dry Simmondsins extract in a solvent to form a liquid Simmondsins extract;
- b) reacting the liquid Simmondsins extract with a carbonaceous adsorbant to obtain a mixture;
- c) separating the carbonaceous adsorbant from the mixture to obtain a purified liquid Simmondsins extract; and
- d) drying the purified liquid Simmondsins extract.

33. (New) A Simmondsins extract having improved organoleptic characteristics produced in accordance with a process comprising the steps of:

- a) eluting plant material containing Simmondsins with a polar organic solvent to dissolve the Simmondisns to produce an eluent containing the Simmondsins;

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- b) separating the eluent containing the Simmondins from the plant material to obtain a crude Simmondsins extract;
- c) reacting the crude Simmondsins extract with a carbonaceous adsorbant to obtain an adsorbant mixture; and
- d) separating the adsorbant from the adsorbant mixture to obtain a liquid Simmondsins extract.

34. (New) A food formulation containing a Simmondsins extract having improved organoleptic characteristics produced in accordance with a process comprising the steps of

- a) dissolving a dry Simmondsins extract in a solvent to form a liquid Simmondsins extract;
- b) reacting the liquid Simmondsins extract with a carbonaceous adsorbant to obtain a mixture;
- c) separating the carbonaceous adsorbant from the mixture to obtain a purified liquid Simmondsins extract; and
- d) drying the purified liquid Simmondsins extract.

35. (New) The food formulation according to claim 34, wherein the formulation is an animal feed.

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36. (New) The food formulation according to claim 34, wherein the amount of the Simmondsins extract in the formulation is between 0.1% to 2% by weight of the formulation.

37. (New) The food formulation according to claim 34, wherein the amount of the Simmondsins extract in the formulation is between 0.5% to 2% by weight of the formulation.

38. (New) A food formulation containing a Simmondsins extract having improved organoleptic characteristics produced in accordance with a process comprising the steps of

- a) eluting plant material containing Simmondsins with a polar organic solvent to dissolve the Simmondsins to produce an eluent containing the Simmondsins;
- b) separating the eluent containing the Simmondsins from the plant material to obtain a crude Simmondsins extract;
- c) reacting the crude Simmondsins extract with a carbonaceous adsorbant to obtain an adsorbant mixture; and
- d) separating the adsorbant from the adsorbant mixture to obtain a liquid Simmondsins extract.

39. (New) The food formulation according to claim 38, wherein the formulation is an animal feed.

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40. (New) The food formulation according to claim 38, wherein the amount of the Simmondsins extract in the formulation is between 0.1% to 2% by weight of the formulation.

41. (New) The food formulation according to claim 38, wherein the amount of the Simmondsins extract in the formulation is between 0.5% to 2% by weight of the formulation.